

Ref WFirst Hit**End of Result Set**

L11: Entry 24 of 24

File: JPAB

Feb 8, 1986

PUB-NO: JP361028396A

DOCUMENT-IDENTIFIER: JP 61028396 A

TITLE: PREPARATION OF LACTATE

PUBN-DATE: February 8, 1986

INVENTOR-INFORMATION:

NAME

COUNTRY

FUJIWARA, TERUMASA

KIMURA, KENJI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

OJI KOONSUTAAC KK

APPL-NO: JP59127499

APPL-DATE: June 22, 1984

US-CL-CURRENT: 435/139

INT-CL (IPC): C12P 7/56; C07C 51/42; C07C 59/08

ABSTRACT:

PURPOSE: To separate lactic acid from an immersed solution, by subjecting the immersed solution which is produced as a by-product in preparation of starch by milling maize in a wet state to ultrafiltration, concentrating prepared filtrate to crystallize a lactate.

CONSTITUTION: In a wet milling method wherein maize is immersed in a dilute aqueous solution of sulfurous acid, the immersed solution contains lactic acid which is produced by homogenous lactic acid fermentation of eoluted soluble saccharide with lactic acid bacteria. A base is added to the immersed solution, which is adjusted to 5~12 PH, flocculate and precipitate are removed from the solution, which is subjected to ultrafiltration. The prepared filtrate is concentrated to crystallize a lactate.

COPYRIGHT: (C)1986, JPO&Japio